

## **Supporting Local**

Executive Head Chef Andrew Baird's food is all about simplicity and flavour, celebrating the finest local produce Jersey has to offer. Our menus reflect Longueville's valuable support for Jersey agriculture and fisheries from the abundant harvest of the Manor's very own beautiful Victorian kitchen garden to the freshest seafood provided daily by local fishermen.

## **Diets and Allergens**

A full list of allergens of dishes featured in this menu can be provided upon request. In addition, we can manage most dietary and intolerance issues so please don't hesitate to discuss any requirements with our team.

**v - vegetarian, ve - vegan**

## **Service Charge**

We do not apply a service charge. However should you wish to reward the teams, please feel free to do so when either signing or paying your bill.

## **Sunday Lunch**

### **Royal Bay oysters**

Half a dozen Royal Bay oysters, lemon, shallot, Cabernet Sauvignon vinegar

### **Warm winter salad**

Roast garden vegetables, goats cheese, basil, toasted pine nuts

### **Oak smoked salmon**

Prawns, little gem, spiced plum tomato, avocado

### **Local hand dived scallop**

French prawn thermidor, garden calçot

### **Free range guinea fowl terrine**

Slow cooked ham hock, Sauternes, caper raisin dressing, Pata Negra

### **Parma ham**

Pulled buffalo mozzarella, orange, wild rocket, sweet pickled figs

**Roast sirloin of Angus beef – Supplement £8.00**

Yorkshire pudding and traditional accompaniments

**Duck confit**

Creamed potato, buttered cabbage, orange and onion marinade

**Roast breast of maize fed chicken**

Crisp pancetta, bubble and squeak, tarragon cream sauce

**Roast medallions of monkfish**

Lightly curried mussel ragout, jasmine rice

**Longueville's seafood platter – Supplement £15.00**

Lobster, gambas, Jersey crab, prawns, grilled scallops

**Vegetable Lasagne - v**

Baked aubergine, tender vegetables, cherry tomato compôte, wild rocket, Parmesan

**All main courses are a complete dish, however please feel free to add any of the following sides:**

£8.00 each

Jersey Royals

Truffle Parmesan chips

French fries

Steamed tender stem shoots with toasted almonds

Green garden salad

**Tiramisu**

Amaretti biscuits

**Black forest délice**

Valrhona Macaé 62%, Kirsch, vanilla Griottine cherries, chocolate ice cream

**Vanilla crème brûlée**

Blood orange sorbet

**Garden apple crumble - v**

Vanilla ice cream

**Farmhouse cheeses - Supplement £10.00 - as an additional course £23.00**

Traditional accompaniments, quince, grapes, caramelised pecans

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**Choice of freshly ground coffees, teas, infusions and petits fours**

**£40 for two courses - £50 for three courses**

## **VEGAN AND VEGETARIAN DISHES**

### **Asian salad – Ve**

Sweet potato vermicelli, spiced cauliflower, avocado, black sesame, edamame bean, galangal

### **Tabbouleh – Ve**

Couscous, golden raisins, pomegranate, orange, mint, toasted pine nuts

### **Roast garden vegetables – Ve**

Crisp vegetables, chickpeas, grilled tofu, toasted pine nuts, basil dressing

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### **Garden vegetable linguine – Ve**

Sun ripened cherry tomatoes, chilli, peas, broad beans, garlic, courgette, sweet peppers, wild rocket, Parmesan

### **Vegetable tart “fine” – Ve**

Romesco, roast chickpeas, tempura artichoke, local tomatoes, courgette, aubergine, wild rocket

### **Roast garden squash risotto**

Tomato compôte, baby spinach, toasted pine nuts

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### **Garden apple crumble – Ve**

Bay leaf custard, salted almond ice cream

### **Chocolate cheesecake – Ve**

Valrhona 46% Amatika chocolate, orange sorbet

### **Poached pear**

Pomegranate, orange toasted sabayon, mandarin sorbet